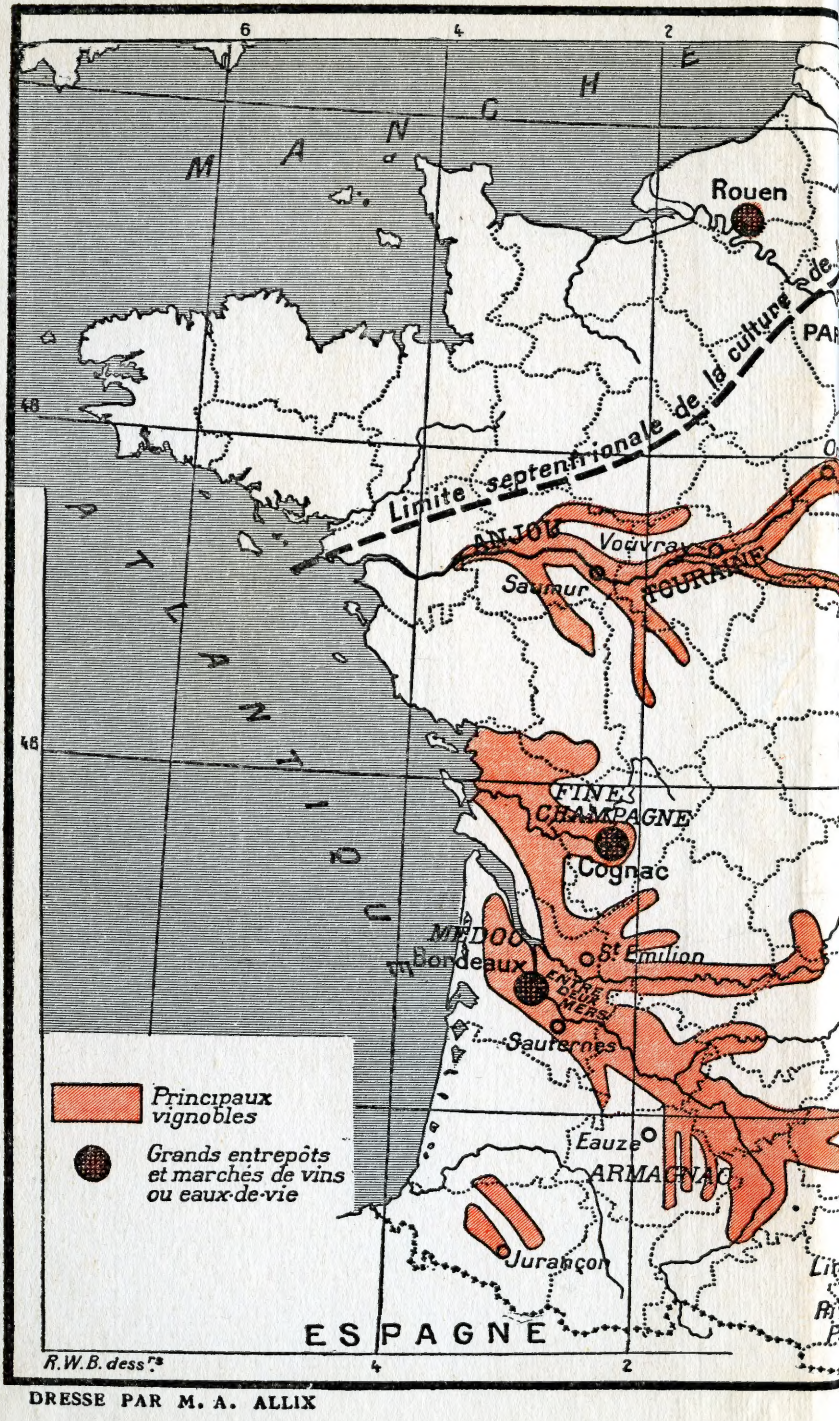
French Wines & Havana Cigars

Frank Gray Griswold



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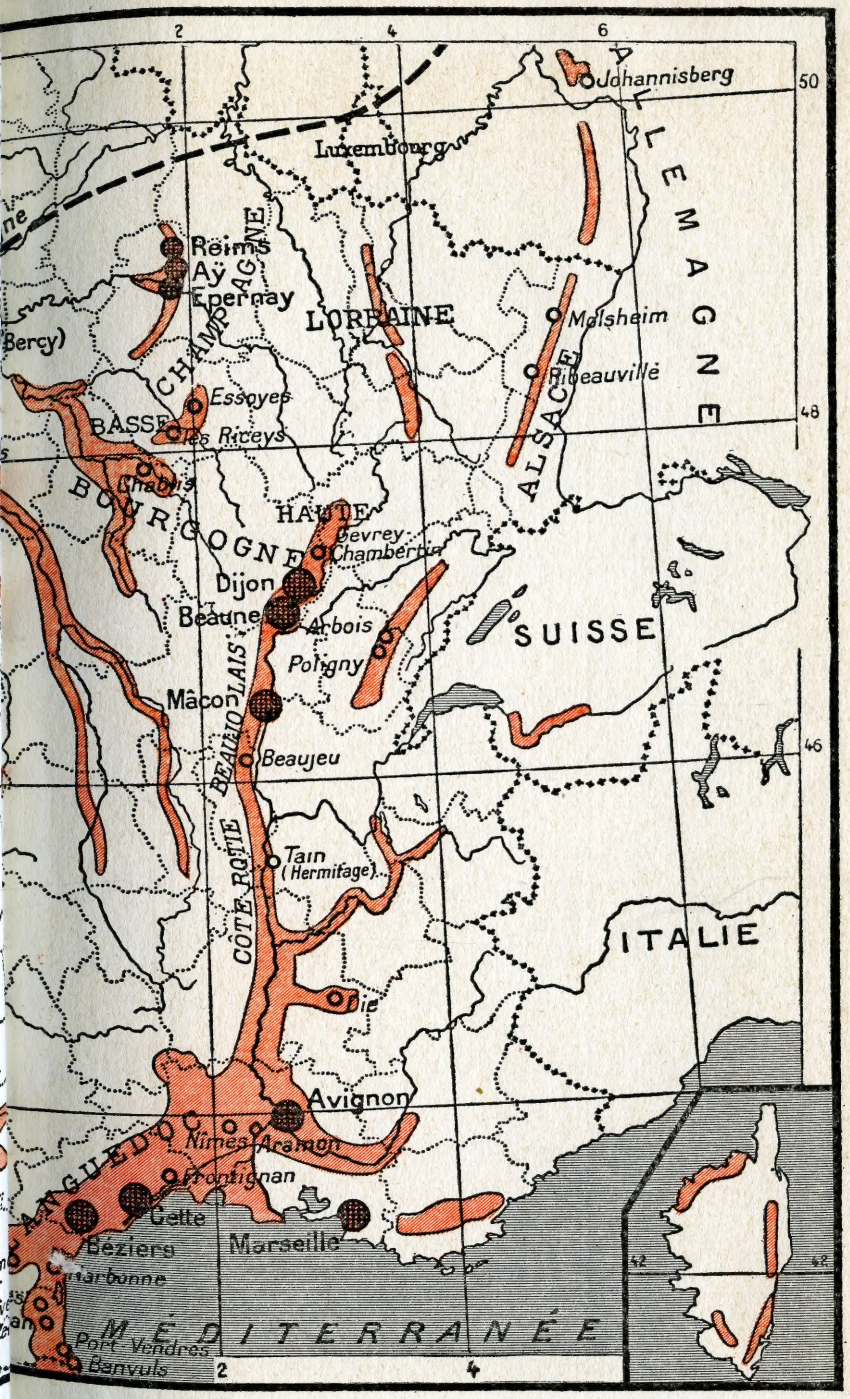
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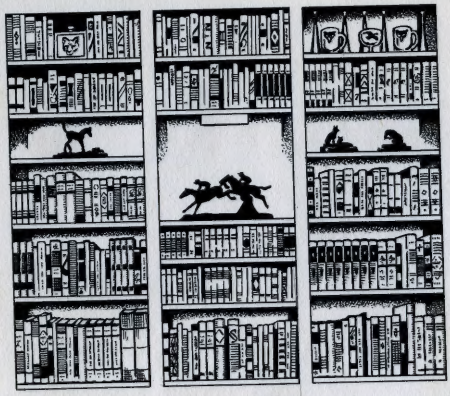

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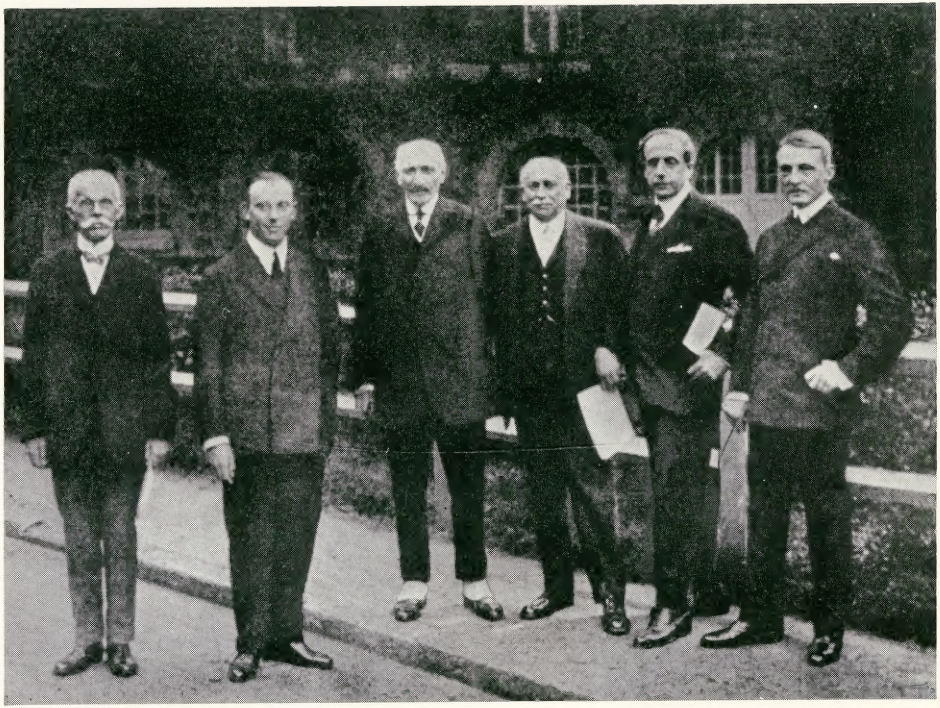
FRENCH WINES

&

HAVANA CIGARS



LES ROIS DES GRANDS CRUS GIRONDINS

De gauche à droite, MM. André Gibert (Haut-Brion), Philippe de Rothschild (Moulon-Rothschild), comte René de Beaumont (Château-Latour), M. Pierre Moreau (Château-Margaux), baron Robert de Rothschild (Château-Lafite), comte de Lur Saluces (Château Yquem).

To E. V. Connett.

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TO THE

"KITTENS"

DINNER CLUB

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FRENCH WINES

In vino veritas

French Wines

THE vineyards of France have been a great source of wealth to her for hundreds of years, and she has produced more and better wine than any other country in the world.

Her vines grow in the valleys along many of her streams, and as they thrive best on poor soil her poor lands are productive as well as her rich ones. It is chiefly her good climate and adaptable soil which enable her to produce so many celebrated wines.

These wines were renowned before the days of the Romans. The Emperor Domitian in the first century is said to have ordered the destruction of all the vines in Burgundy because they interfered with the wines of Italy.

In the V century the monks cultivated large vineyards around their monasteries

and continued to do so for hundreds of years. It is greatly owing to their thrift and intelligence that the cultivation of the vine became a science, and that the final products, the wines, became celebrated throughout the world.

The vineyards are divided to-day into small holdings, yet more wine is produced than ever before.

Soil is everything with vines, and for that reason the wine districts cannot now be extended. Romanée-Conti's few acres produce a far finer wine than does the land which adjoins them.

French vines grafted on imported wine-stocks grow true to the natural French varieties, but the wine itself may not always be as good as that which was formerly made from the grapes of the original vines.

One of the most sad effects of prohibition is the fact that the present generation in America has no opportunity to educate its palate by tasting fine wines, and therefore cannot distinguish the good from the bad.

In the 70's and 80's the private cellars of New York were noted for their fine Clarets and Old Madeiras. Those good days have gone, for, even in France, it is now difficult to obtain wine of the first quality. The chief reason for this is that between 1865 and 1880, most of the wines of France were destroyed by the *Phylloxera vestatrix,* or common American vine louse. It was imported on American vines intended for grafting purposes. This insect attacks the roots of the vines which stunts their growth. The leaves become discolored and fall, the grapes are arrested in their development, and their skins become wrinkled.

The disease was first recognized in France in 1865 and within two years whole departments became infested by the pest.

In one commune, for example, that of Gaveson, the annual production of wine from 1865–1867 was about 220,000 gallons, while in 1873 but 1100 gallons were made.

The phylloxera finally made its appearance in every wine-growing country in the

world, even in Madeira, Australia, and South Africa.

There was only one country where the native vine had become immune by the operation of natural selection, that was in its home in the United States. The vines in California were, however, not immune, for the disease crossed the Rocky Mountains in 1890 and did serious damage.

The vine-growers of France adopted two methods to cure the evil. Many vineyards of the first class were treated by injecting bisulphide of carbon or sulpho-carbonate of potassium into the earth with which to kill the insects on the roots of the vines. This was too expensive a treatment for the average vineyard, so the French vines were replaced by American stocks that were immune.

The ancient vines were grafted on the new and resistant stocks, and, when the vines began to bear grapes again, it was discovered that although the phylloxera was under control, other diseases such as *Mildew* had been introduced.

Mildew is a species of mould which attacks the leaves. The leaves shrink and fall and the bunches of grapes, being exposed to the sun, do likewise. To correct this malady the vines are sprayed with different copper and sulphur solutions which give the vines the bluish tint so apparent nowadays.

The effect of these disasters has been that although good wine is now made in France, it no longer keeps as it did in earlier times. In the 80's we used to drink claret that had been bottled for thirty years and which had aged and become mellow. Many wines will not keep more than ten years now, and some not that long.

The disaster to the vineyards of France changed the drinking habits of the whole world.

When I was a young man no gentleman would drink any liquid that did not come from the grape. It had to be either wine or brandy. The original cocktail was a brandy cocktail. Whiskey and gin were drunk by cabmen and stevedores only.

In the 70's and 80's there was a long period when no good brandy was to be had, for brandy to be good must have age, so thirsty man was driven by necessity to drink liquors distilled from grain and also to indulge in champagne because the clarets and burgundies were no longer of fine quality.

Up to that time champagne had been a rather sweet dessert wine but, to please the English taste, *brut* wines were made.

Even to-day few Frenchmen have a high opinion of champagne.

Paul Reboux says: "Oui, le champagne est bien le vin des boîtes de nuit, fait pour tiédir dans les verres durant un Charleston, fait pour être battu par des *mosers* qui le privent de son prestige mousseux. Et il veut qu'on le prit au sérieux!"

Properly to enjoy a fine wine three gestures are necessary. In the first place lift the glass to the nose and enjoy its *bouquet*, take a sip, roll it about the mouth so as to enjoy its flavor, then swallow it slowly and relish its after-taste.

The professional wine-tasters of Bordeaux, who can not only select the different brands of wine but also name the different years without fail, never swallow the wine they taste. They are often afflicted by peculiar digestive troubles which have lately been diagnosed by a noted doctor in Bordeaux as caused by a disappointment to their stomachs. In other words when they take a mouthful of good wine the anticipatory digestive juices appear in the stomach; this continues as they proceed in their task. What they suffer from is an overabundance of digestive juice. This doctor has started a clinic for those people who suffer from a lack of digestive juice. He feeds his patients with morsels of *pâté de foie gras* and other dainties, which they are not allowed to swallow, and in this manner increases their digestive juices. *It is a poor rule that does not work both ways.*

The taste for red and white wines has never revived in America because, owing to the cocktail habit, the sparkle of dry cham-

pagne is necessary to satisfy the palates of the present day, but in France fine wines are as popular as ever.

Glass bottles, it is said, were invented in the XV century, but corks for stopping bottles not until the end of the XVII century. The corks were at first tied to the necks of bottles, but later, when corkscrews were invented, they could be driven home.

Two bottles make a *magnum*, six a *jéroboam*, eight an *impériale* and twelve a *dame-jeanne* or demijohn. The larger the bottle, the better the wine.

Wines grow old and improve at different paces according to the wine and to its year. Some grow better with age, others grow old and aged.

Wineglasses should be colorless and thin. The rounded glass with the pinched-in brim is intended to concentrate the bouquet of the wine. A wineglass should be little more than half filled.

Ordinary wines and young ones have no bouquet, they have a fruity taste which is

more pronounced the younger they are. Bouquet is to be found in fine wines only.

A wine can be *smooth* and *velvety*, also can be *rough*. If it is strong it is known as a *generous* wine, and a *full-bodied* wine is one that will improve with age, whereas a *light* wine will not. It is delicacy and subtlety of taste that is sought.

Young wine may be decanted, old wine should not be, owing to the deposit and because it loses bouquet if exposed to the air.

Red Bordeaux should be served at the temperature of the dining room, yet in French restaurants, owing to their cold cellars, it is usually served too cold. White Bordeaux must be slightly iced with us, for our cellars are warm. The French claim Burgundy should be drunk at the temperature of a room that is not heated.

Wine should be served in a gradually ascending stage beginning with the youngest and lightest and finishing with the oldest and best.

The nose will detect at once the mouldy

smell of a corked wine or brandy, for the latter can become corked, as well as wine.

A dry wine should never be served after a sweet dish.

The good food of America, which was once celebrated, disappeared with the good wines. If one wishes to eat and drink like a gentleman one must now go to France. Where the best wine is you will find the best food. The *cuisine* at Bordeaux and at Dijon is celebrated.

BORDEAUX — RED WINES

Bordeaux—Red Wines

HENRY II ascended the throne of England in 1153. He married the divorced wife of Louis VII of France, and the Duchy of Aquitaine became attached to the English Crown. For three hundred years Bordeaux and Gascony remained loyal to England, and the English became a claret-drinking nation. The wines of Gascony were cheap and popular. Wine did not become a luxury in England until Henry VI lost his French possessions in 1451.

The dictionary says the word Claret is derived from *Claro,* clear, yet the term Claret is probably taken from the French *vin claret,* a light colored, clear wine. The Latin word *claratum* means "of light ruby color."

The wine district of Bordeaux is a large one and may be divided into four chief

districts: Médoc, Graves, Saint Emilion, and Pomerol for red wines, and Sauternes and Graves for white wines.

There are eight or more varieties of grapes grown in the Bordeaux vineyards and hundreds of brands of wine made. Most of these brands are quite unknown outside of France.

Fine claret is a pure wine. A Château Lafite is made from the grapes grown in the vineyard of that château and is unblended. It is claimed that no wine is bottled at the château in a poor year. No bottling was allowed there between 1885 and 1906. A bottle of Château Lafite "bottled at the château" is therefore a guarantee that the wine is not only genuine but also of high quality. There are however many châteaux which apply the term without distinction of quality. In such cases the mark on the cork is not a guarantee.

The four greatest Bordeaux wines are Lafite, Margaux, La Tour and Haut-Brion. Their individual quality depends greatly

upon the year, for they are not always of equal quality the same season.

The judging of the great châteaux wines is a matter of individual opinion. One might say Margaux has the greater *finesse*, yet La Tour may have more *firmness* and Haut-Brion more *bouquet*. Each wine has its friends.

Following the Château Margaux there are four second, five third, and one fourth growth.

Château Léoville leads the wines of St. Julien. St. Julien has six second, two third, and five fourth growths.

Pauillac has two firsts, Château Lafite and Château La Tour; three second, one fourth, and eleven fifth growths.

The vineyards of Château Lafite cover about 187 acres and in a good year they yield nearly 200 gallons to the hectare.*

After Pauillac comes St. Estèphe with its two popular second growths, Cos d'Estournel and Château Montrose.

* An hectare is 2.47 acres.

Château Haut-Brion is now classed with the wines of Médoc, but is really a red Graves wine. It is of glorious color and has other qualities that are above all praise.

Many people know Graves as a dry white Bordeaux only, yet red Graves wines were celebrated long before the wines of Médoc were known. Château Pape Clément, for example, has been celebrated for six hundred years.

The official classification in the order of merit of the wines of Médoc has given them great repute throughout the world.

If you cross the Rivers Garonne and Dordogne you will find the vineyards of St. Emilion. These wines are a transition between the wines of Bordeaux and Burgundy. The best wines here are Château Ausone and Château Cheval Blanc.

A few miles north of St. Emilion is Pomerol with its many so-called first growths, few of which are known outside of France.

The titles of St. Julien, Médoc, St. Emilion and St. Estèphe mean nothing outside of

France, for they are used for ordinary wines that have been imported in the cask and bottled under these names. The wine may be anything or nothing, and the brands have nothing to do with the districts mentioned.

The Bordeaux winegrower is most conservative. As a rule the stalks are removed by forcing the grapes with wooden forks through a large meshed sieve, leaving the stalks behind. At most of the conservative châteaux, as at Château Lafite, for example, the juice is treaded from the fruit by barefooted men. It is maintained that the human foot, being soft, does not squeeze an excess of acidity from the skins and does not break the pips, and also that the ferments on the outer skin of the grapes are thereby thoroughly mixed with the juice. These ferments are necessary and for this reason rain during a vintage is disastrous, for it washes the grapes.

Success depends on the first fermentation, the grape juice taking the supply of oxygen that is necessary from the air.

Through fermentation the grape juice is transformed into wine and the grape sugar is converted into alcohol. The first fermentation continues for about one week, the vats being kept at a temperature of 70–85° Fahr. All wine lost by evaporation is replaced and the heavier substances sink to the bottom of the cask and form the lees.

The wine is racked three times the first year, which means that the wine in each cask is drawn off into a fresh one, leaving the lees behind. During the first year the bunghole is on top for filling purposes. In the second year, all fermentation being over, it is on the side and covered with wine, yet each cask of wine must be racked two or three times during the second year.

Before the wine can be bottled, fining, or *collage*, is necessary in order to remove the lighter impurities. White of egg, fresh blood, isinglass, or gelatine combines with the tannin in the wine and forms a fine *net* which slowly sinks to the bottom, carrying all the impurities down with it, leaving the wine clear and bright and fit for bottling.

Full-bodied fine wines must remain in the cask for three or four years, but a light ordinary wine may be bottled soon after the end of the second year.

Machinery is now employed in handling and pressing the grapes in some of the more modern vineyards.

Red wine is made by allowing the black skins and the pips to ferment with the juice, for they contain the coloring matter, but they are removed before fermentation for white wine. In this manner white wine may be made from black grapes as well as from white ones.

The average production of wine is about 30 hectolitres per hectare, yet some of the vineyards fail to produce more than 15 hectolitres per hectare.

Red Bordeaux

Good Years

1878	1911
1899	1914
1900	1917
1904	1920

WHITE BORDEAUX

White Bordeaux

THE white wines of Bordeaux come from two districts, Sauternes and Graves. The former are sweet, the latter dry. The finest Sauternes is Château Yquem and the best Graves is Château Carbonnieux.

The white wines are delicate and demand great care in their making. The fermentation lasts from four to six weeks and the wine is racked four times during the first year. Experts claim that age has little effect in improving these wines.

The Château Yquem vineyard consists of 225 acres and the wine obtained the name from the family of Sauvage d'Equem who owned the vineyard in former days.

There are many Châteaux wines made in this district that are quite unknown outside of France.

Vin gris is a little wine made from black and white grapes. It is not bottled and most of it is drunk locally. It is mild and often good.

White Bordeaux

Good Years

1878	1908
1900	1914
1904	1919
1906	1921

1923

OTHER WINES

Other Wines

THERE are good wines in the district of the Loire. The best is Vouvray, the grapes for which grow between Blois and Tours. Other wines of this district are Château de Parnay, Champigny, and Chinon.

Along the Côtes du Rhône, south of Lyons, the best wines produced are Hermitage La Tour-Blanche, Rochfine, and Châteauneuf du Pape.

Languedoc also makes wines. The best are Picpoul and Château de Lavrettes.

The Pyrénées supply the white dessert wines of Rivesaltes, Juraçon, and other moderate wines.

The vineyards of Alsace and Lorraine were neglected by the Germans after 1871, but are improving at present. The best wine of Alsace is Traminer. There are also vineyards in Savoy.

LATE VINTAGES

Late Vintages

THE vintage differs from year to year owing to the weather. Hail and late frost do the most harm. Sunshine and moisture are both necessary.

A good vintage in the Champagne means at least one hundred days of good sunshine.

1911 was a great year for wines. They aged in the grapes and were born already matured, rich in taste and resplendent with colour and perfume.

1920 was a good year for Bordeaux and a fair one for the Burgundies.

1921 was also a good year, but the wines are light and not likely to improve much with age.

The vintage of 1925 was said to be at least twenty-two millions of hectolitres short.

1926 produced coarse wines, yet being strong they may mellow with age.

1927 was an exceedingly poor year. The vintage was neither abundant nor good.

1921, 1924 and 1926 made excellent White Bordeaux wines.

I left France this season, 1928, during the harvest season. There was great rejoicing in the villages of the wine-growing country. The summer will long be remembered for its sunshine. The prospects are a "*grande année,*" yet in such a dry season the grape skins are apt to be thin, which means that although the wine may be first class, it will be a light wine and one that may not greatly improve with age.

The crop of Champagne was abundant and pronounced good.

THE WINES OF BORDEAUX

The Wines of Bordeaux

Great Wines of the Médoc in the order of their Official Classification

First Growths

Château Lafite	Pauillac
Château Margaux	Margaux
Château Latour	Pauillac
Château Haut Brion	Pessac (Graves)

Second Growths

Mouton-Rothschild	Pauillac
Rauzan-Ségla	Margaux
Rauzan-Gassies	"
Léoville-Lascases	Saint-Julien
Léoville-Poyferré	"
Léoville-Barton	"
Durfort-Vivens	Margaux
Lascombes	"
Gruaud-Larose-Sarget	Saint-Julien
Gruaud-Larose-Faure	"
Brane-Cantenac	Cantenac

Pichon-Longueville	Pauillac
Pichon-Longueville-Lalande	"
Ducru-Beaucaillou	Saint-Julien
Cos-d'Estournel	Saint-Estéphe
Montrose	"

Third Growths

Kirwan	Cantenac
Issan	"
Lagrange	Saint-Julien
Langoa	"
Giscours	Labarde
Malescot-Saint-Exupéry	Margaux
Cantenac-Brown	Cantenac
Palmer	"
La Lagune	Ludon
Desmirail	Margaux
Calon-Ségur	Saint-Estèphe
Ferrière	Margaux
Marquis d'Alesme-Becker	"

Fourth Growths

Saint-Pierre-Sevaistre	Saint-Julien
Saint-Pierre-Bontemps	"
Branaire-Ducru	"
Talbot	"
Duhart-Milon	Pauillac
Poujet	Cantenac

La Tour-Carnet	Saint-Laurent
Rochet	Saint-Estèphe
Beychevelle	Saint-Julien
Le Prieuré	Cantenac
Marquis-de-Terme	Margaux

Fifth Growths

Pontet-Canet	Pauillac
Batailley	”
Grand-Puy-Lacoste	”
Grand-Puy-Ducasse	”
Lynch-Bages	”
Lynch-Moussas	”
Dauzac	Labarde
Mouton-d'Armailhacq	Pauillac
Le Tertre	Arsac
Haut-Bages-Libéral	Pauillac
Pédesclaux	”
Belgrave	Saint-Laurent
Camensac	”
Cos-Labory	Saint-Estèphe
Clerc-Milon	Pauillac
Croizet-Bages	”
Cantemerle	Macau

The White Wines of Sauternes

(Classification of 1855)

Grand First Growth

Château Yquem	Sauternes

First Growths

La Tour-Blanche	Bommes
Peyraguey	"
Vigneau	"
Suduiraut	Preignac
Coutet	Barsac
Climens	"
Guiraud	Sauternes
Rieussec	Fargues
Rabaud	Bommes

Second Growths

Myrat	Barsac
Doisy	"
d'Arche	Sauternes
Filhot	"
Broustet-Nérac	Barsac
Caillou	"
Suau	"
Malle	Preignac
Romer	"
Lamothe	Sauternes

Red Graves

(Haut-Brion at Pessac, though in Graves, is classed with the greatest Médocs. There is no official classification of Graves wines, but the following are among the finest growths.)

La Mission Haut-Brion	Pessac
Pape Clément	"
Bellegrave	"
Camponac	"
Bon-Air	Mérignac
Pique-Caillou	"
Baret	Villenave d'Ornon
Pontac Montplaisir	"
Haut Bailly	Léognan
Malartic Lagravière	"
Chevalier (Domaine de)	"
Cru Haut-Brion Larrivet	"
Fieuzal	"
Carbonnieux	"
Haut Gardère	"
Rigailhou	"
La Louvière	"
Brown Léognan	"
Oliver	"
Smith Haut Lafite	Martillac

White Graves

Carbonnieux	Léognan
Lalanne Monplaisir	Villenave d'Ornon
Cantebau	"
Ferran	Martillac
Merlet Mestre	Léognan
Laguloup	"
La Louvière	"
Le Bouscaut	Cadaujac
Cérons	Cérons

First Growths of Saint-Emilion

(From *Bordeaux et ses Vins* by Ch. Cocks and Ed. Feret.)

Château Ausone
Château Belair Marignan
Château Magdeleine
Château Canon
Clos Fourtet
Château Beauséjour
Château Fonplégade
Curé Bon La Madeleine
Château Saint-Georges (Côte Pavie)
Château Pavie
Domaine de Pavie Macquin
Cru de Pavie Decesse
Tertre de Daugay
Château Tertre Daugay
Clos Côte Daugay Ex-Madeleine
Grandes Murailles
Clos Saint-Martin
Clos du Couvent
Château Villemaurine

Château Cadet Piola
Le Cadet Bon
Moulin du Cadet
Pavillon Cadet
Château Berliquet
Château Soutard
Château Troplong Mondot
Château La Gaffelière Naudès
Château La Serre
La Grande Côte
Cru L'Arrosée
Château Coutet
Château Bellevue
Château Sansonnet
Château La Clusière
Château Petit Faurie de Soutard
Château Cardinal Villemaurine
Le Prieuré Saint-Emilion
Château Trottevielle
Château La Couspaude
Domaine de La Salle
Château du Jardin Villemaurine
Château Fonroque
Château Balestard la Tonnelle
Clos Mauvezin
Cru Soutard Cadet
Domaine du Haut Cadet et Château Bragard
Château Malineau
Vieux Moulin du Cadet
Canon La Gaffelière
Clos La Magdeleine
Château des Remparts la Carte
Fontaine de la Madeleine
Domaine du Chatelet
Château Saint-Emilion
Château Trois Moulins
Cru de l'Etoile Pourret
Clos de l'Angelus
Château Grand Pontet
Clos Ramonet
Château Baleau
Cru Frank Mayne
Chapelle de la Trinité
Cru Guadet Saint-Julien
Château Saint-Julien
Domaine du Jardin Saint Julien
Château Palat

Moulin Saint-Georges
Domaine de Côte Biguey
Clos Bergat Bossom Pigasse
Chalet Bergat
Domaine de Grand Faurie
Les Menuts
Les Menuts Jacobins
La Clotte Grande Côte

Graves Saint-Emilion

First Growths

Château Cheval Blanc
Château Figeac
La Dominique
Château Ripeau
Château La Tour Figeac
Château la Tour du Pin Figeac Moure
Château La Marzelle
Château Lamarzelle Figeac
Château Croque-Michotte
Château Corbin Michotte
Château Corbin et Jean Faure

Pomerol

First Growths

Château Pétrus
Vieux Château Certan
L'Evangile
Château La Conseillante
Château La Fleur
Château Certan
Château Trotanoy
Clos des Grandes Vignes
Château Gazin
Château Petit Village
Domaine de la Grave Trigant de Boisset

Château La Fleur Pétrus
Château Beauregard
Château Le Gay
Château La Cabanne
Château Nénin
Château Guillot
Clos l'Eglise Clinet
Cru Lagrange
Château Rouget
Château Clinet
Château La Pointe
Domaine de l'Eglise
Porte Rouge et Tropchaud
Château La Croix
A Certan
Enclos du Presbytère
La Fleur du Gazin
Clos Bourgueneuf
Cru Grand Champ
Gombeaude Guillot
Cru de l'Eglise
Château La Tour Pomerol
Clos du Seigneur
Clos des Hautes Graves
Clos de la Gravette.

BURGUNDY

Burgundy

BETWEEN Dijon and Beaune lies the great Burgundy country. It consists of Upper and Lower Burgundy and Beaujolais. The vineyards of the Côte d'Or are divided into the so-called Côte de Nuits and Côte de Beaune. The Côte d'Or is a line of hills rising above the river Saône and extending about forty miles south of Dijon.

The wines of the Côte de Nuits are celebrated for their *body* and those of the Côte de Beaune are distinguished by their *finesse*.

The wines of Burgundy have never been of great importance in America chiefly for the reason that a sea voyage does them harm, for they travel badly. They are, however, very highly esteemed both in France and in England.

Burgundy has more body and fragrance

than Bordeaux. It is of beautiful color and delicacy of bouquet.

Fine Burgundies bring great prices owing to their quality and to their small yearly production. The vineyard of Clos Vougeot consists of but 50 hectares while Romanée-Conti has but one and one-half hectares of vines.

The best Burgundies bear the names of the vineyards where their grapes are grown, but it is a land of small holdings, and there is little so-called châteaux bottling. Owing to the multiplicity of owners the wine labels are often of doubtful guarantee.

Romanée-Conti is the only Burgundy that takes precedence over Clos de Vougeot and its vineyards cover only four and one-half acres. It was purchased by the Prince de Conti in the days of Louis XV. As a wine it is almost priceless.

Clos de Vougeot is a celebrated wine of great delicacy. Its name comes from the neighbouring stream of Vouge. The original vines were developed by the monks of the

Abbey of Citeaux and it has been world-famous for centuries.

Corton, Chambertin, Richebourg, Pommard and Musigny are also highly prized among the many red wines of Burgundy.

About eighty miles north of Dijon lies the famous Chablis district of white wines. The white wines of this district are very pale with a slight tinge of green, they are clean and dry to the taste and have a most pleasing bouquet.

There is another small white wine district on the Côte de Beaune south of Pommard and Volnay. Here a great wine is produced — Montrachet — pronounced Mont-rachet. Its vineyard covers but eight acres. Here also a smaller wine, but of great quality is made, called Meursault.

It takes infinite labour to make a fine Burgundy.

I find Pouilly-Fuissé a most pleasant mid-day breakfast wine for it is mild, dry, and clean to the taste as well as moderate in price.

Burgundies

Good Years

1878	1898
1881	1904
1884	1906
1886	1907
1889	1911
1890	1915

1919

THE GREAT WINES OF BURGUNDY

The Great Wines of Burgundy

Grand First Growths

(*Tête de Cuvée hors ligne*)

Romanée Conti	Vosne
Clos de Vougeot	Vougeot
La Tâche	Vosne
Richebourg	"
Romanée	"
Chambertin	Chevrey
Musigny	Chambolle
Le Clos de Tart	Morey
Corton	Aloxe
Saint-Georges	Nuits

First Growths

(*Tête de Cuvée No. 1*)

Les Bonnes Mares	Morey
Les Lambrays	"
Corton (a part)	Aloxe

Romanée Saint-Vivant (a part)	Vosne
Clos de Bèze	Gevrey
Les Grands Echézeaux	Flagey

Second Growths

(*Tête de Cuvée No. 2*)

Arvelets and Rugiens	Pommard
Beaux Monts	Vosne
Boudots, Cailles, Cras, Murgers, Poirets, Pruliers, Thorey, and Vaucrains	Nuits
Caillerets and Champans	Volnay
Clavoillon	Puligny
Clos Morgeot	Chassagne
Clos Saint-Jacques, Mazy, and Varoilles	Gevrey
Clos Tavannes and Noyer Bart	Santenay
Corton (a part)	Aloxe
Corvées, Didiers, and Forêts	Premeaux
Fèves and Grèves	Beaune
Perrière	Fixin
Romanée Saint-Vivant (a part)	Vosne
Santenot	Meursault
Vergelesses (a part)	Savigny

First Cuvée

(Wines of quality blended from the produce of several vineyards in the same locality.)

Aloxe, Beaune, Chambolle, Flagey, Gevrey, Morey, Nuits, Pommard, Premeaux, Volnay, Vosne.

Second Cuvée

Wines made from the *pinot* grape in the less favoured localities of the Côte d'Or between Gevrey and Santenay.

WHITE BURGUNDIES

Grand First Growth

Montrachet	Puligny-Chassagne

First Growths

Chevalier Montrachet . .	Puligny
Les Perrières . . .	Meursault
Bâtard Montrachet . .	Puligny-Chassagne
Corton Blanc . . .	Aloxe
Les Charmes . . .	Meursault
Les Combettes . . .	Puligny
Les Genevrières . . .	Meursault
Les Gouttes d'Or . . .	"
Clos de Vougeot Blanc . .	Vougeot

THE PRINCIPAL GROWTHS OF CHABLIS

First Growths (on the right bank of the Serein)

La Moutonne
Les Vaudésirs
Pointe des Preuses
Les Clos

First Growths — Continued

Valmur
Les Grenouilles
Pointe de Bougros
Blanchots

Second Growths (*a*) (*On the right bank of the Serien*)

Les Montmilieux
Les Montées de Tonnerre
Les Preuses
Les Fourchaumes
Les Chapelots
Les Bougros

Second Growths (*b*) (*On the left bank of the Serein*)

Les Séchets
Les Forêts
Les Montmains
Les Vaillons
Les Chatains
Les Beugnons
Les Vosgiros
Les Vieille Voie
Les Mélinots
Les Epinottes
Les Roncières
Les Pargues
Les Lys
Les Butteaux

Principal Growths of the Mâconnais

(White Wines)

First Growths

Pouilly
Fuissé, Solutré, Chaintré (parts of these communes)

Second Growths

Chaintré, Fuissé, Solutré (remainder)
Chasselas
Loché
Saint-Vérand
Vergisson
Vinzelles
Viré

The Best Beaujolais Growths

(Including the district of Romanèche-Thorins, which lies just within the boundary of the Mâconnais.)

Moulin à Vent	Romanèche-Thorins
Thorins	"
Les Carquelains	"
Champ Decourt Grosliers	"
Perelles	"
Laranche	"
Morgon	Villié-Morgon
Le Pis	"

The Best Beaujolais Growths — Continued

Douby	Villié Morgon
Brouilly	Odénas
La Rochelle	Chenas
Les Caves	"
Les Vérillats	"
Roche Gré	"
Chapelle des Bois	Fleurie
La Roilette	"
Le Garraud	"
Point du Jour	"
Le Vivier	"
Les Moriers	"
Poncier	"
Grande Cour	"
Les Capitans	Juliénas
Les Monilles	"

CHAMPAGNE

Champagne

CHAMPAGNE being a manufactured wine bears the name of the maker only. The reason it is so expensive is that it has to undergo a long and costly manipulation before it is fit to drink.

The Champagne district is one hundred miles east and slightly north of Paris and its chief towns are Rheims and Epernay. One might divide the district into six parts: Sillery, Verzeney, Verzy, Mailly, and the vineyards of Ay, which lie along the banks of the historic River Marne.

The still wines of the Champagne were very highly prized long before the sparkling wine was known.

Sparkling wine, it is said, was discovered late in the XVII century by Dom Pérignon, the cellarer of the Abbey of Hautvillers. It

was he who first used corks with which to stop bottles. Prior to this stoppers of oil-soaked hemp had been used, and these were not air-tight.

Dom Pérignon, having tightly corked some bottles of still champagne, probably discovered the following spring that the wine had become sparkling, for the ferments in wine follow the stages of the living vine.

Sparkling wines were first introduced into England in the time of Charles II.

The still wines of Champagne are light and delicate, but travel poorly and are drunk locally. Bouzy is excellent.

The champagne of the present day is a blended wine. In the first place it is made, as a rule, from three parts of black and one part of white grapes. The wine is practically never made from grapes of a single vineyard but of those brought from different ones so as to supply the different qualities necessary, namely body, delicacy, softness, and *finesse*.

There are four varieties of sparkling wines: champagne proper, second zone

champagne, *vins mousseux* and aerated wine. The unqualified title of champagne is only allowed for those wines made from the grapes grown in the districts of Châlons, Rheims, and Epernay, and in certain communes of Vitry-le-François which are in the department of the Marne, and also those grown in a few of the communes of the department of the Aisne.

They have succeeded in saving many of the old vines, yet most of the vineyards consist of vines that are grafted on to American stocks.

Vendangeoirs, or presses, belonging to the different wine firms are distributed about the country and the grapes are brought to them. Four tons placed in a thin layer are pressed at one time. The pressing is generally done by hand. In three hours time the grape juice passes directly into vats and precaution is taken to prevent fermentation. The juice is left in the vats from twelve to twenty-four hours to allow all sediment to settle. The clear juice is then drawn off into

casks, and the *vin de cuvée* is dispatched to the cellars of the great champagne firms of Rheims, Epernay and Ay. When the wine arrives a certain amount is drawn off from each cask to make room for fermentation, every cask being supplied with an automatic valve for escaping gas.

After the first fermentation the casks are kept well filled as the wine *fries*, and left until no grape sugar remains. It is then allowed to settle and is racked three times before it is bottled the following spring. About the first of the year, after the second racking, the wine is blended with the wines of different districts and also of different years.

Each champagne house has its own formula in the matter of blending. Wines of former years are always held in reserve to supply the deficiencies of the new vintage.

In a great vintage year blending is not necessary for the fine wines.

Formerly a vintage date on a bottle meant definitely that the wine had been grown that year and was unblended, but, sad to say, the

date nowadays has very little meaning, for the public now demands dated bottles.

The blending requires great science for, in this case, the blender must judge the blend as it is, and also must foresee what the quality of the wine will be after the second fermentation has taken place in the bottled wine.

If the new wine is weak in alcohol, an old strong wine is added. If too strong, a wine with *finesse* is supplied. The old wine and the new are mixed in a large vat and the added old wine often amounts to one-third of the total blend.

The bottling takes place in the spring, six months after the vintage, when the living wine shows a tendency to fermentation and *liqueur de tirage*, cane sugar dissolved in champagne wine, is added to promote it. The bottles are corked and wired and placed in racks with the air bubble at the bottom of the bottle.

The fine wines are then stored for four years and are regularly inspected. The

breakage these days has been reduced to one-half of one per cent.

The slower the fermentation the better. Every six months all the bottles are moved and re-stacked, the sediment being well shaken by a sharp turn of the wrist. The bottles are marked and replaced with the same side uppermost.

After four years, the fermentation being over, the bottles are placed in *pupitres* cork downwards at an angle of 25 to 30 degrees. The skillful *remueurs* then inspect and rotate every bottle, every day, for from one to two months, in order to work all the sediment into the necks of the bottles. The neck of each bottle is finally plunged into a freezing mixture until the sediment and an inch or two of the wine is frozen solid; then without any difficulty the frozen sediment comes away with the cork.

The wine is as yet unfit to drink. *Liqueur d'expédition,* cane sugar dissolved in old wine of the highest quality and amounting to 1 per cent of sugar for Brut to 20 per cent

for Doux champagne, is added. At times a little fine old cognac is also added.

The bottles are now recorked and wired and, after being well shaken, are fit for the market in one year's time.

It takes at least six years to make a good champagne, and it is hardly fit to drink for five years more.

As a general rule champagne has passed its best after fifteen or twenty years. In our dry climate it is wise to dip the necks of the bottles into paraffine, for this makes the corks air-tight and gives the wine a longer life.

Between January and November 1926 nearly thirty-five million bottles of champagne were exported from France.

Good Years

1900	1906	1914
1904	1911	1917

1906 has passed its best moment
1911 is now *à point* and excellent
1915 is only fair
1919 is improving
1922 is said to promise well

BRANDY

Brandy

THREE kinds of superior brandy are distilled in France from grape juice: Cognac, Fine Champagne, and Armagnac. They differ owing to the soil on which the vines grow, and also owing to the process and to the degree of heat at which they are distilled.

The finest brandies are produced in the Charente and Charente Inférieure and the centre of the trade is the town of Cognac.

Armagnac is made further south and its districts are Bas Armagnac, Haut Armagnac, and La Tenarèze. Its centre is the town of Auch.

In the Burgundy country they make an inferior brandy called Marc.

At one time the wines of these districts were considered too acid to be good or if potable they would not travel.

In olden days the wines of the Charente

were shipped to India but, as they travelled badly, a Monsieur Augier discovered that by distilling he could produce a substitute that could be drunk with water. Eau de vie and liqueur brandy followed.

After pressing the white grapes the grape juice is subjected to different grades of heat by a very skillful process. It is distilled twice in Cognac at 73° C. One hectolitre of cognac is made from 8 to 10 hectolitres of wine. The vapor is carried in pipes through cold water until it returns to liquid form. The product is stored in casks of black oak from which it obtains its color and taste.

Brandy is said to age in the wood only, yet it must not be left in the cask too long for it evaporates and becomes feeble. The true Cognac improves greatly with age.

The difference between a fine cognac and a superior fine champagne is chiefly geographic. Armagnac differs from them owing to a different soil and a different process of manufacture for it is distilled at 53° C. Its peculiarity is its taste and the fact that

it ages more quickly. It is also made in the Basses Pyrénées from Jurançon grapes.

The reason why there is so little fine old brandy to be found in France these days is that most of it was used to blend with young brandies after the phylloxera.

Most brandies are blended, which takes great skill, but if you can find an old unblended brandy, such as Grand Champagne Vierge 1865, you will have a drink fit for the gods.

To test cognac plunge a shallow champagne glass, stem up, into hot water. Pour a small quantity of the brandy into the glass, rotate it and enjoy its bouquet. If it happens to be Balfour 1801 brandy, by great good chance, you will enjoy a perfume such as Coty may have dreamed of but has never produced.

It is said that 1811 being a comet year a star was placed on the bottles of brandy of that year. In 1812 two stars appeared. In this manner this form of marking brandy originated.

To-day it means simply:

One star	3 years old
Two stars	4 years old
Three stars	5 years old

Fine Brandies are marked:

V. O.	from 10 to 12 years old
V. S. O.	" 12 to 17 "
V. S. O. P.	" 20 to 25 "
V. V. S. O. P.	about 40 "
Extra	" 70 "

P stands for pale as Brown Brandy was popular at one time.

WINE TRADE

Wine Trade

ALTHOUGH France produces on an average over 1000 millions of gallons of wine a year she imports some 120 million gallons, half of which come from Algeria.

France exports 40 million gallons of wine a year.

From 1901 to 1905 her consumption of wine was 30.8 gallons per capita of population.

CHARTREUSE

Chartreuse

OLD Chartreuse was made prior to 1904 by the monks of La Grande Chartreuse which is 12½ miles from Grenoble.

They manufactured two varieties of Chartreuse: the Green contained about 57 per cent and the Yellow about 43 per cent of alcohol.

The monks were expelled from France in 1904 and dispersed into various houses in England, Italy, and Tarragona in Spain. They took their formula and their secrets with them to Spain and still manufacture the liqueur, but as they could not take the soil of France with them the present cordial is not what it used to be.

Chartreuse improves greatly with age.

White Chartreuse is a product of Italy only and is made at the Certosa near Florence and at other places.

HAVANA CIGARS

Havana Cigars

THE history of tobacco is very ancient and very obscure. Old undated monuments exist in China bearing engravings of pipes. The stems of the earliest savage pipes were Y-shaped, as the smoke was inhaled through the nostrils.

When Christopher Columbus discovered America in 1492 he landed first on an island in the West Indies and found the natives puffing on rolls of tobacco leaves. These rolls were called tobagos. He therefore named the island Tobago. The name of the plant followed.

Sir Walter Raleigh and others introduced smoking into England in 1565. Jean Nicot, the French Ambassador to Portugal, sent some tobacco seeds to Catherine de Medici in 1559 and his name was immortalized, for the plant was christened *Nicotiana tabacum*.

Smoking

Having smoked the best cigars that I could obtain for nearly sixty years, which have given me the greatest possible pleasure, I want to transmit some of the knowledge I have acquired on this, to me, most interesting subject.

I was in the tobacco business for twenty years and I have visited Cuba a dozen times or more, often chiefly for the purpose of enjoying a month's perfect smoking. A good Havana cigar is good anywhere, but a perfect one can be smoked only in Cuba. It is a question of climate and the condition of the tobacco. A cigar that leaves Havana undergoes a rapid change, and although with care it may recover, it is always a damaged article from a Cuban smoker's standpoint. In this opinion I fully agree.

Listening as I often have to the wise conversation of Havana cigar smokers in my native land, I have become acquainted with the fact that although a man may know and

enjoy a good cigar, it does not follow that his facts on the subject are always correct.

I once heard a man state that the best cigars made in Havana always had Connecticut wrappers! When Spain owned Cuba she passed many poor laws, but one was very wise. It allowed no tobacco leaf of any kind to be imported into the island excepting that grown in her colony of Porto Rico. This leaf is similar to the tobacco grown on the south coast of Cuba and is smoked by the negroes. Cuba as a free land has continued this wise law. Without it one would never know what a Havana cigar was made of.

The Tobacco Plant

The best leaf is grown in the *Vuelta Abajo*, lowlands, of Pinar del Rio Province, which lies west of Havana. This district produces about 250,000 bales of tobacco yearly, but only one-tenth of the crop is of the finest quality. The quality differs from year to year. Ideal leaf may grow on a certain few acres of

land while just across the road only *jorro* leaf will grow, which will not burn and is useless. Good tobacco land is priceless.

The plants need a certain amount of moisture and a certain quality of air as well as of soil. The best land is fifteen miles from the sea, for along the coast the air is too salty. The average humidity in Cuba is 80 per cent. This keeps the tobacco leaf supple and moist.

A good crop depends upon the amount of moisture in the air when the plants are growing. A fine crop that has been harvested may later be damaged or destroyed by too much moisture during the curing season.

The tobacco plants are raised, as a rule, from seed sown in boxes, are transplanted in October, and usually are ready for the harvest in February. The crop greatly depends on showers towards the end of the growing period, and variations of the weather are watched and noted with great care.

The Cubans used to cut all the leaves at one time, but the American growers intro-

duced the plan of cutting the lower leaves first and then allowing the upper ones to ripen. In this manner they obtain more tobacco and avoid green leaves.

Selecting a dry day, the leaves are cut and hung up in ventilated sheds to dry. They are carefully watched and examined and withdrawn when just in the proper condition.

The tobacco is then sorted as to quality, tied in bundles, and baled in palm-leaf bales. The purchasers having watched the crop grow and cure, buy from samples. The bales are stored in the factory vaults away from dust and extreme changes of temperature. When the leaf is at last pronounced ripe, the bundles are then taken out, separated, sprayed with clean water, and left on racks to dry in the dark. The wrappers are now selected and the filler tobacco is loosely packed in barrels, so that the air may circulate, and left until the leaves become of an average richness.

Wrapper and filler may grow on the same plant. It is not until the leaves are fully

cured that they can be separated. The wrappers are those leaves which are perfect in grain, colour, gloss, and elasticity.

The Americans introduced growing tobacco under cheesecloth owing to the prevailing false demand for *Claro* cigars. They obtain finer plants and more tobacco, but the leaf contains less resin and lacks fragrance. The taste of a cigar depends on its wrapper, its strength is in its filler. Perfectly cured leaf contains little ammonia. It is ammonia which makes a cigar strong and bitter. A *Maduro* wrapper burns more evenly and contains less nicotine than a *Claro* leaf.

The Cubans never smoke Claro cigars; they always select Maduro or Colorado ones. Maduro means ripe, Colorado is the Spanish for red.

The tobacco plants when growing are infested with tobacco worms. These must be collected daily, for they eat holes in the leaves which is fatal to cigar-leaf. They also deposit eggs which hatch in the moist Cuban climate, but do not do so if the cigars are

shipped to a cooler and dryer climate. Factories in Havana never carry a stock of cigars; they are shipped away a few days after they are made. If worm-eaten cigars arrive abroad it means they have been held too long in Havana.

Light coloured spots on wrappers are caused by grains of sand distributed on growing leaves by the splash of falling rain. When the sun appears the sand becomes hot and scorches the leaf. These spots are not bad signs and are seldom found on cheese-cloth-grown tobacco. Green blotches mean tobacco that is not fully cured.

The best leaf is grown on virgin soil. This land is no longer to be found in Pinar del Rio. As tobacco exhausts the soil, the salts are returned to the land by heavy dressings of tobacco stems. In late years artificial fertilizers are also used, which does not improve the taste or the aroma of Havana tobacco.

The Cigar

A good cigar depends on the blender. It is he who selects the wrappers and fillers for the special *vitola,* or quantity of a certain brand and size that is to be made. The rest depends on the *tabaquero* or cigar maker.

The Havana cigar maker has great skill. The wrapper leaf, like every other leaf, has a right and a wrong side to it. It has a stem down the middle and side veins which extend towards the leaf edge. The wrappers having been moistened, the main stem is removed. The wrapper leaf is then cut down the middle into two pieces, or two wrappers. The upper or good side of the wrapper must appear on the outside of the cigar. Therefore, to prevent the side veins crossing one another and thereby making a rough surface, *one-half the cigars that are made are rolled to the right, the other half are rolled to the left.*

The tabaquero places the desired number of filler leaves in his left hand, each leaf being laid in a certain way with the right side

up and the veins running in the proper direction. He gives the roll a peculiar twist on a block of wood, selects and smoothes a wrapper properly cut, and fashions it all into the shape he desires, making a true spiral of the wrapper from end to end. The tip is modelled and glued with vegetable glue, either into a round or *marble* end, or into a point, as the case may be. The other end is cut off neatly.

One reason why the Havana cigar is so far superior to all others is that no *binder* is ever used, simply a filler and a wrapper.

Some of the workmen have made the same brand and size for twenty years or more and have become most expert.

After the cigars are made they are selected as to colour. From a large pile of cigars they are divided into the following colors:

Claro, Colorado, Colorado Claro, Colorado Maduro, Maduro Oscuro, and Negro. This requires great experience and is done by special highly paid men. The cigars are then tied in bundles and placed on end in cabinets

for a day or two, and finally packed in bundles and boxes according to their destination. Those that are pressed into boxes of 25 cigars for the American market are never as good as those in boxes containing two bundles of 50 cigars that go to England. Cigars breathe and must have air, and should not be pressed out of shape.

Cigars are most sensitive. They are sensitive to moisture and to dryness, also to heat and cold, and should be kept at all times in an equable temperature. When cigars go on a sea voyage, as they must when leaving Cuba, and are exposed to a different climate, they undergo an extreme change, or so-called sweat. With time and care they may recover, but they never regain their original flavor. That is why many old smokers do not fancy smoking the freshly made cigars in Havana. Smoking is an acquired taste and they have become used to the musty flavor of rejuvenated cigars, cigars that have partly recovered from being "rotten."

If you wish a good smoke and a retention of the full flavour of cigars go to Havana, select a first class private factory, fee the blender and order 1000 cigars of the finest quality. Wrap them in blankets and place them, on arrival, where there is no furnace or steam heat and do not unwrap them for one year. They will then be at their very best. I have cigars that are twenty years old. They are still good, but in our dry climate they continue to lose their oil and aroma as time passes.

When taking cigars with you to smoke at sea buy old ones. Have your daily quota wrapped in tissue paper and then fold tin-foil around each daily package. Cigars placed in glass jars sweat, and when packed in tea absorb the tea flavor.

Cigars are most sensitive to odours and perfumes. Touch a piece of camphor and then touch your cigar. At once you will find you are smoking camphor, not tobacco. Metal humidors are an abomination.

The best shaped cigar is straight sided

with a blunt tip and a squared end. The Cubans smoke no other shape.

There are hundreds of different shapes and several qualities of cigars made. The quality is marked on the boxes beginning with Superfine and running down through Fina, Flor, Superior, and Bueno.

Is Smoking Harmful?

An excess of any habit is harmful. With smoking the harm depends greatly on the tolerance the individual smoker has acquired. This tolerance is the slow destruction of the nicotine accumulated in the human body. If this destruction keeps pace with absorption the toxic symptoms are avoided. This may be active with an individual or simply indifferent as the case may be. Some people can smoke cigarettes with comfort, but cannot smoke a pipe or a cigar, or vice versa. Even old smokers sometimes suffer from the lack of tolerance because their tissues are saturated with nicotine. The first symptom is a distaste for tobacco.

Tobacco smoke contains nicotine, carbon monoxide, and pyridine. These have a definite action on the nerve cells and affect the nervous system. A tolerant indulgence has a stimulating effect, an over-indulgence a depressing effect.

Excessive smoking lowers the mental efficiency, dims the vision, and is said to create deafness in extreme cases. Non-smokers are said to be more efficient in athletics than smokers, yet there are exceptional cases. Carbon monoxide is known, however, to impair the wind. The worst effect that excessive smoking has is its effect on the respiratory tract which is caused, not so much by nicotine, as by furfurol, pyridine, and ammonia, which is most pronounced in cigarettes, partly owing to the paper, also to the licorice mixtures in which the leaf is dipped for the purpose of improving combustion and in order to prevent the cigarettes from drying rapidly.

Virginia cigarette tobacco contains 1.6 per cent of nicotine content when smoked as a

cigarette, but when burned in a pipe it contains from 37 to 53 per cent of its nicotine content. This is owing to a more complete combustion in cigarette smoking. The bad effect of cigarette smoking is not caused so much by nicotine poisoning as by carbon monoxide, furfurol, and ammonia. These have an irritating effect on the mucous membrane of the throat.

Cigars have a less harmful effect if smoked slowly, and a green or moist cigar is more harmful than a seasoned, dry one. Those who have not strong tolerance should never smoke a cigar to the bitter end. It is never done in Cuba. A half-smoked cigar should not be relighted. It has been stated that a smoker who relights a pipe or a cigar absorbs more poison than he would absorb from ten ordinary smokes.

The general opinion is that cigarette smoking is the most harmful, then cigars, and lastly pipes. This comes from the fact that most cigarette smoke is inhaled, whereby nicotine and carbon monoxide are

introduced into the body, but it is furfurol that irritates the throat and produces the so-called smokers' cough.

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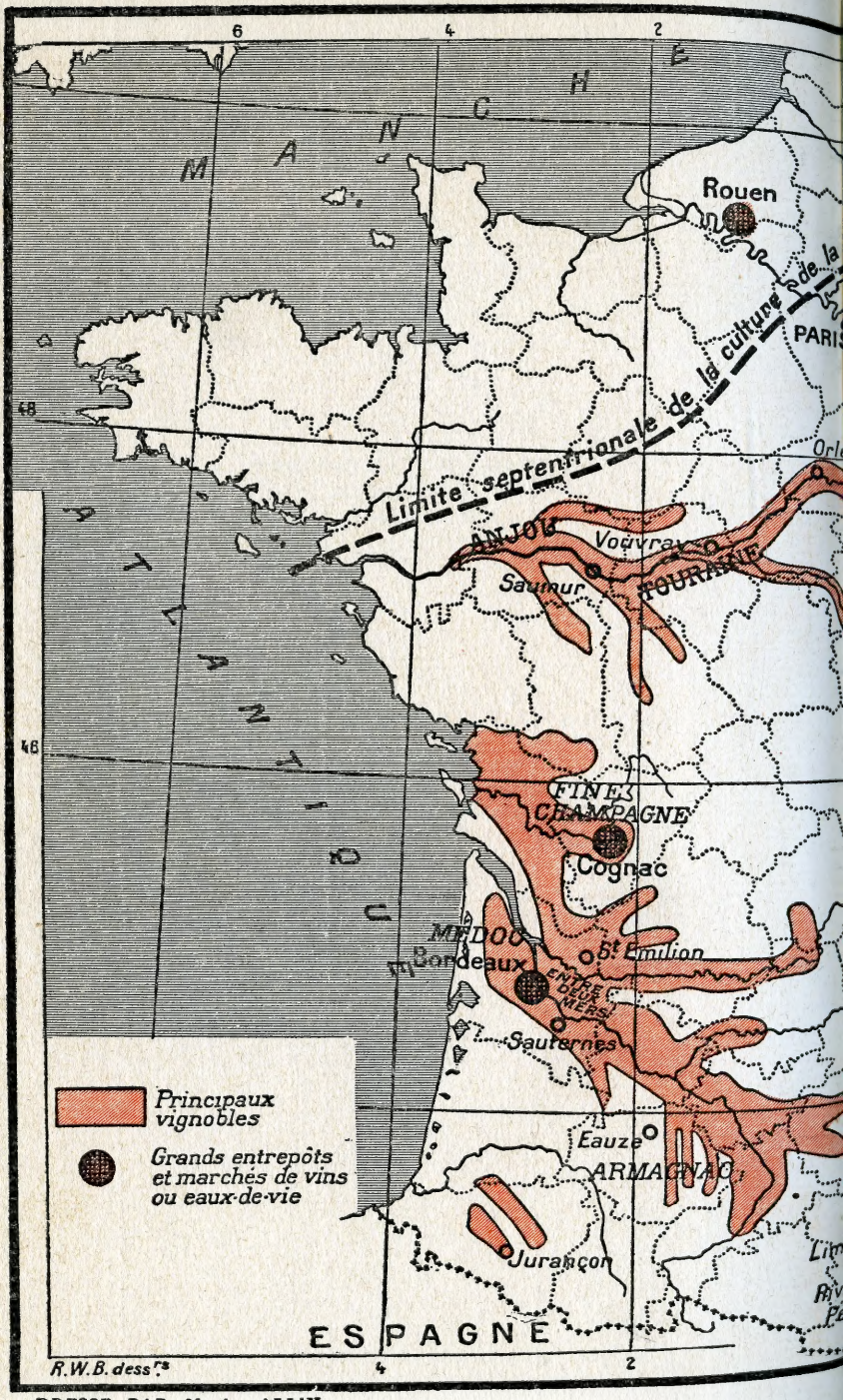

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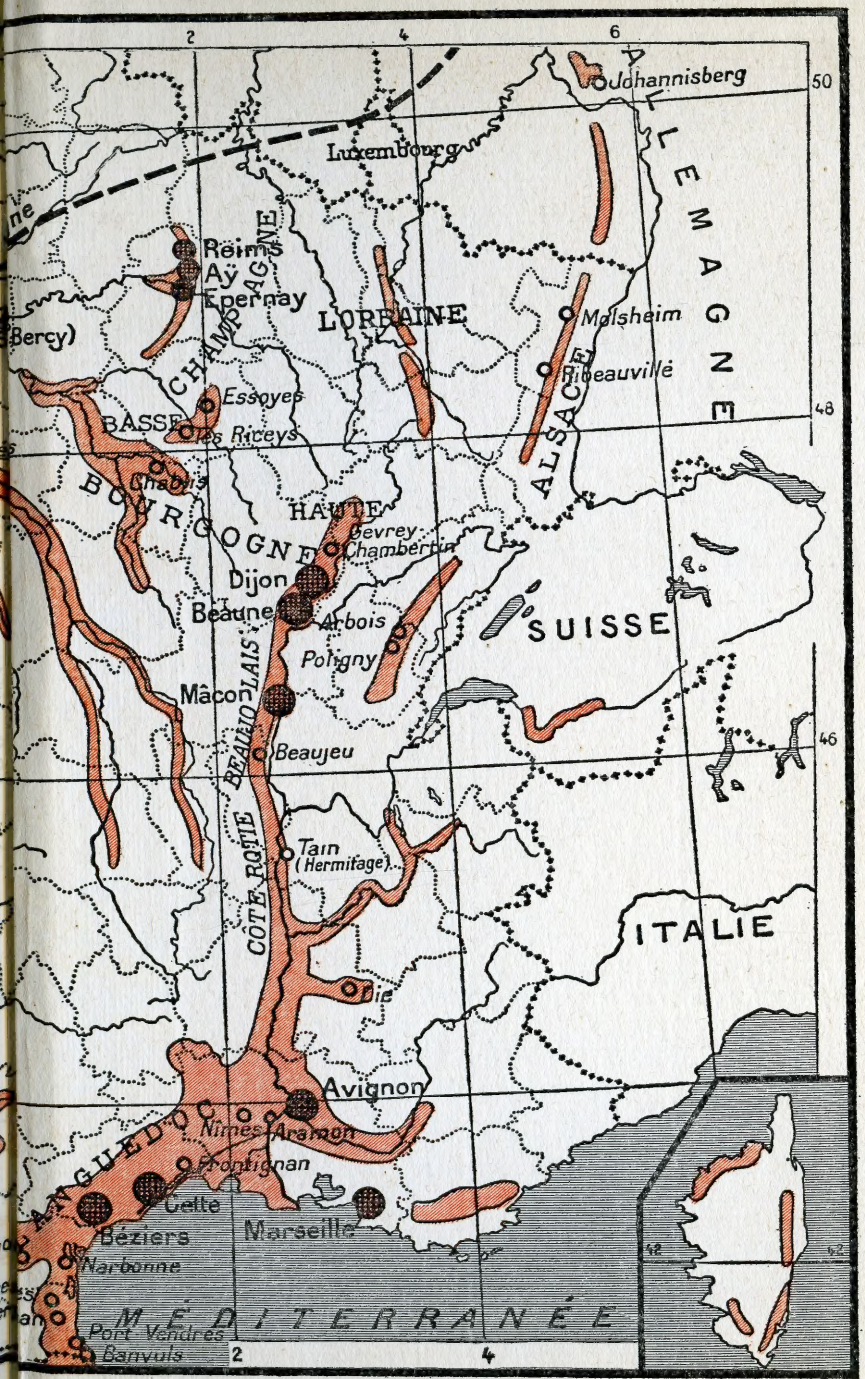
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